

# Mr. Rice®

## MULTI-FUNCTIONAL STAINLESS STEEL COOKER & STEAMER

INSTRUCTION MANUAL  
SC-889 (3 CUPS)  
SC-889 (10 CUPS)



### PARTS IDENTIFICATION

#### FEATURES & BENEFITS

- Stainless steel construction: body, inner pot and cover. Will not rust, oxidize or turn black.
- Healthy cooking: all components that come in contact with food are stainless steel helps prevent Alzheimer's disease.
- Cooks with steam to maintain nutrients.
- Multi-functional: steam, slow and cook (rice and congee).
- Heat-resistant cover knobs.
- Saves up to 18% in energy costs.

#### CAUTION & SAFEGUARDS

- Do not use if power cord is damaged. Contact Sunpentown customer service.
- Do not immerse appliance, cord or plug in water or any other liquid.
- Appliance is hot during cooking, do not touch unit's surfaces (cover and body), use knobs and handles.
- Appliance is hot during cooking, supervise closely when used by or near children.
- Always unplug cord from outlet when not in use and before cleaning.
- Allow to cool completely before cleaning.
- Do not immerse cookers when moving appliance while containing hot liquid.
- Do not place appliance on or near kitchen range or an oven.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

Please read this manual thoroughly before operating this unit.

#### OPERATING INSTRUCTIONS

Before initial use, wash cover and inner pot. Wipe body with soft cloth.

#### COOKING RICE

1. Measure rice using the measuring cup provided and place into inner pot.
2. Wash rice thoroughly till water runs clear (approximately 3 times).
3. Add rice to inner pot with measuring cup. For example, if you measured 5 cups of rice, you would add 5 cups of water. (Ratio of rice to water is 1:1, ratio of water to rice is 1:1).
4. Using the measuring cup, add 1 to 1½ cup of water\* into cooker. (\*Refer to chart below)
5. Place inner pot into cooker, turn on power, and plug in power cord.
6. After 10 minutes, turn the COOK switch to WARM.
7. If you wish the cooker to keep warm after cooking, switch the WARM switch to KEEP WARM.
8. After cooking is done, the COOK switch will pop-up automatically and switch to KEEP WARM (if switch is turned on).
9. Do not remove cover immediately. Allow another 15 minutes for rice to steam.
10. Using the rice spoon, gently stir rice to loosen and serve.

#### RICE AND WATER MEASURING TABLE (cup = supplied measuring cup)

Rice (cups)	Water (cups) in inner pot										Example:
	1	2	3	4	5	6	7	8	9	10	
Cups of water in inner pot	1	2	3	4	5	6	7	8	9	10	
Cups of water in cooker	1	2	3	4	5	6	7	8	9	10	

(Table is based on cooking white rice.)

#### Note:

- To keep rice moist, do not keep in WARM function for more than 4 hours.
- If rice is not warm, turn the WARM switch to COOK.
- For better results, it's recommended to allow rice to soak for 30 minutes before cooking.
- After cooking, turn Rice / Congee to continue simmer for another 15 minutes and stir periodically.
- To release leftover rice, add ½ cup of water into cooker and COOK. Stir rice to loosen or add more water in the cooker.

- For softer rice or when cooking brown rice, add more water into the inner pot.
- The amount of water in the cooker determines the cooking time, you may add more, if desired, but at least 1 cup of water must be placed in the inner pot to start the cooking cycle.

#### COOKING CONGE

1. Measure rice and wash thoroughly as stated under COOKING RICE.
2. Add 1 to 1½ cup of water to 12 cups of rice in the inner pot.
3. Add 1 to 1½ cup of water into cooker, based on thickness preference.
4. Place inner pot into cooker, turn on power, and plug in power cord.
5. Do not add less than 1 cup.
6. After 10 minutes, turn the COOK switch to WARM.
7. Do not remove cover immediately after cooking, allow congee to simmer for another 8-10 minutes.
8. Gently stir and serve.

#### CONGE (RICE to WATER RATIO) (cup = supplied measuring cup)

Rice (cups)	Water (cups) in inner pot			Example:
	1	2	3	
Cups of water in inner pot	4	8	12	100
Cups of water in cooker	4	8	12	100

#### Note:

- For best results, do not keep congee in WARM function too long.
- Amount of water in the inner pot may be adjusted to personal preference of thickness. However, water should not exceed 80% of inner pot capacity.

#### STEAM

Place food to be steamed in inner pot or other cookware and add water to cooker accordingly. Refer to chart below for steaming and other cooking guidelines.

Cooking Method	Water (cups) in cooker and cooking time			Example:
	10 min.	20 min.	40 min.	
STEAM	1	2	3	Vegetables, Fish, Beans, etc.
STEAM	25 min.	40 min.	55 min.	Chicken and beef stir-fry

Above chart is for reference only, times may vary based on different types of food. A thorough wash of the inner pot is recommended.

• Conserve water by adding water in the inner pot should not exceed 80% of its capacity.

• Do not add more than 2 cups of water in the cooker. Too much water may result in water splashing out and causing scalding.

#### SUGGESTIONS

- Check pressure of the manual arc for general guideline. Amount of water in the inner pot or cooker can be adjusted to suit your personal preference.
- For better results, it's recommended to allow rice to soak for 30 minutes before cooking.
- After cooking, turn Rice / Congee to continue simmer for another 15 minutes and stir periodically.
- To release leftover rice, add ½ cup of water into cooker and COOK. Stir rice to loosen or add more water in the cooker.

- This unit cooks in steaming process. Thus the amount of water added in the cooker determines the cooking time. If not enough water is added, food may not be fully cooked.

#### CLEANING AND MAINTENANCE

- Unplug unit and allow to cool before cleaning.
- Inner pot and cover wash with mild detergent.
- Do not use abrasive cleaner, as these may use harsh chemicals, abrasive cleaners, scouring pads or metallic brushes, as these will damage the body surface.
- Do not use oven cleaner, as these may damage the body surface. If body may begin to turn yellow, To clean, add 1-2 tablespoons of white vinegar into inner pot, press down COOK to heat. Once vinegar boils, stop heating and remove plug. Allow vinegar to cool, then wash.
- Over time, a vague (haze) effect may develop on the inner surface of cooker or inner pot, this is due to moisture under the lid. If this occurs, and a delated appearance remains, the surface will turn black or brown over time and use. It is recommended to wipe the inside of the cooker after each use.

#### SPECIFICATIONS

Model	Y00360300-HD	POWER(SERIAL)	POWER(WATT)	CAPACITY(VOL)	CAPACITY(L)
SC-889 (10 CUPS)	Y00360300-HD	5373W / 400W	30 W	1 - 3	0.18 - 0.54
SC-889 (3 CUPS)	Y00360300-HD	7753W / 600W	40 W	1 - 10	0.18 - 1.8

# Mr. Rice®

#### Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year of date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

• Product must be purchased from Sunpentown's authorized representative.

• The product must be repaired or replaced by Sunpentown's authorized representative.

• The guarantee will not be extended beyond the original one-year period.

• All replacement parts will be new or reconditioned.

• Parts, which are replaced, become the property of Sunpentown.

• The guarantee does not apply to parts of the unit made in USA only.

What is NOT COVERED:

• Warmer does not include freight charges.

• Products which have been damaged by possible defects with the product.

• Damage to product caused by improper power supply voltage, including the Roots or acts of nature.

• Damage to product caused by misuse, abuse, or negligence.

• Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your statutory Rights.

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